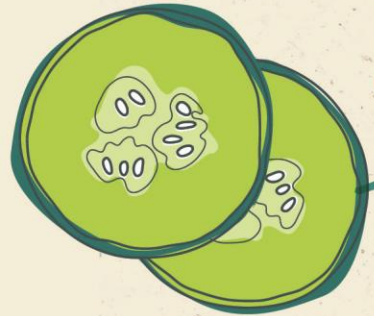
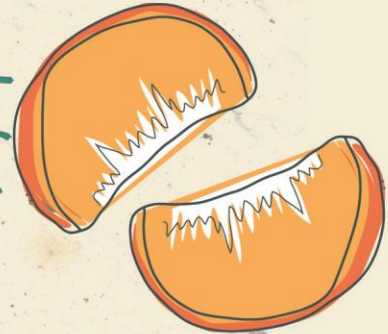
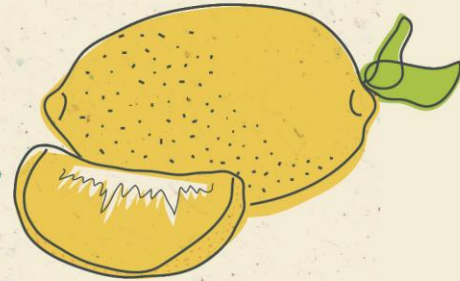




GREENE KING
BURY ST EDMUNDS

THE GUIDE TO CREATING THE PERFECT DRINK



MAINSTREAM LOCALS

CONTENTS

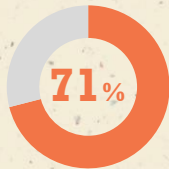
WELCOME TO THE GUIDE TO CREATING THE PERFECT DRINK! IN THIS GUIDE YOU WILL FIND THE FOLLOWING:

- What is The Perfect Serve Guide?
- Serving Quality Beer: Scores on the Cellar Doors
- Ice Machine Maintenance
- Glassware Care
- Unbranded Glassware Policy
- Branded Beer Glassware Codes
- Beer Perfect Serves
- Cider Perfect Serves
- Spirit Perfect Serves
- Cocktail and Mocktail Perfect Serves
- Soft Drink Perfect Serves
- Wine Perfect Serves
- Seasonal Perfect Serves (if applicable)

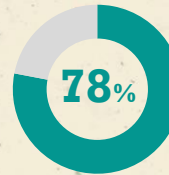
WHAT IS THE PERFECT SERVE GUIDE?

THIS GUIDE IS TO HELP ASSIST YOU IN THE ART OF DELIVERING PERFECTLY SERVED DRINKS, EACH AND EVERY TIME

- Our Commercial and Training teams have been working collaboratively to re-launch Perfect Serve across our Managed pubs
- This guide is designed to sit back of bar and be used to help new starters or to refresh the team on how to serve new and existing perfect drinks to our Customers



of our Customers say that a badly served drink would negatively impact on their experience



of our Customers say that aside from taste, presentation is what makes a drink perfect

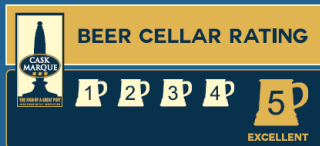
- As and when new products or serves are introduced into your Brand, new perfect serve cards will be sent to you. You should remove any cards that are no longer relevant and add the new ones to keep the folder up to date
- Please bear in mind that this guide is being used across all Brands. Always use the spirit measure that is relevant to your business (i.e. 25ml or 35ml). If you're not sure, please check with your Manager
- Finally, please note that not all products featured throughout this guide will be stocked in your pub – please refer to your drinks stocking policy
- As always, we value your feedback. Please submit a PQS to Marketing with any feedback

SERVING QUALITY BEER: SCORES ON THE CELLAR DOORS

10 TIPS TO SCORE "EXCELLENT"!



WE ARE TARGETING 5* FOR SCORES ON THE CELLAR DOORS, FOLLOW THESE STEPS TO ENSURE YOUR PUB SCORES 5* EVERY TIME



FOR FURTHER SUPPORT REFER TO YOUR SOP MANUAL, OR SPEAK TO YOUR BDM OR CASK MARQUE ASSESSOR

- 1. CELLAR TEMPERATURE** **DAILY** ensure that your cellar is always 11-13°C.
- 2. STOCK** Use oldest stock first, and sell within 3 days of putting on sale (6 days with an aspirator).
- 3. GAS BOTTLES** Always secure upright when in use. Wedge flat or secure upright when being stored.
- 4. COOLERS** **DAILY** check water levels are topped up and coolers are running correctly.
- 5. BEER LINES** **DAILY** check beer lines are visibly clear and cask dispense equipment is clean and stored hygienically.
- 6. CLEAN CELLAR** **DAILY** ventilate for 10 minutes, remove any prohibited food. Keep tidy. Remove any mould. Check lighting.
- 7. BEER TEMPERATURE** Ensure that cask beers always dispense at 11-13°C.
- 8. GLASSWARE** **WEEKLY** check glasses are clean and free from grease or damage. Use Renovate as required.
- 9. GLASS WASHER** **DAILY** ensure glass washer is clean, smelling fresh and has sufficient detergent levels.
- 10. ICE MACHINE** **DAILY** ensure ice machine is clean inside and out, ice scoop is clean, and stored in a clean, dry, sealable container.

ICE MACHINE MAINTENANCE

ICE MACHINE MAINTENANCE IS A PART OF THE SCORES ON THE DOORS CRITERIA. MAKE SURE YOU FOLLOW THESE STEPS FOR 5*:

- Never store anything other than ice in the ice bin
- Ice scoop to be kept in a sealed container and not left in the ice bin
- Ensure machine has good airflow by keeping surrounding area clear
- Empty, clean & sanitise the ice bin on a weekly basis (please make sure you use company-approved sanitiser)
 - Sanitiser – C1s Super Con Cleaner Sanitizer (Product Code: 501074)
 - Diluted via dispenser in 750ml Trigger Bottle (1 shot)
 - Allow 30 seconds contact time
 - Make sure you clean all nooks and crannies to avoid mould!
- Report any Maintenance issues immediately by sending a PQS to Repairs

GLASSWARE CARE

OUR POLICY IS THAT EVERY DRINK WILL BE SERVED IN A CLEAN AND COOL GLASS THAT IS FREE OF ANY DAMAGE SUCH AS CHIPS, CRACKS AND SCRATCHES

DO

- ✓ Do check and top up detergent and rinse aid daily
- ✓ Do clean all glassware washing systems weekly
- ✓ Do clean glasses after every drink has been consumed and the glass is empty
- ✓ Do clean all new glassware using Renovate detergent before first use
- ✓ Do remove any drink residues, fruit or other debris from a glass before washing
- ✓ Do remove any lipstick marks from the top of a glass before washing, either by hand or using a 'Quash' pad – make sure the pad is replaced with a new pad regularly
- ✓ After washing, do leave glasses to cool and dry before using, upside down on sheets of rigid plastic lattice
- ✓ Always wash your hands after handling dirty glasses

DO





- ✓ Do use Renovate monthly to refurbish your glassware and to remove rinse aid film:
 - K&N Code – 500739
 - Pack size – 1 x 5kg

DON'T

- ✗ Don't refill a used or dirty glass to dispense a drink
- ✗ Don't cool a glass by running it under cold water – thermal shock may cause the glass to break or explode
- ✗ Don't dry glassware using a towel as bacteria from the cloth may be transferred to the glass, or grease from fabric softeners may be transferred to the glass
- ✗ Don't handle clean glasses around the top half or brim
- ✗ For full glassware cleaning information visit:
www.beer-genius.co.uk

UNBRANDED GLASSWARE POLICY

Image	Glass Name	Used For	Case Size	Cost to Pub	K&N Code
	200Z SENATOR CE ACTIVATOR MAX	Lager/Cider Pint (where branded is not available)	24	£12.34	502663
	100Z SENATOR CE ACTIVATOR MAX	Lager/Cider Half Pint (where branded is not available), Kids' Drinks (non Coca- Cola products)	12	£4.84	502664
	200Z CONICAL CE ACTIVATOR MAX	Cask Ale Pint	48	£22.04	502661
	100Z CONICAL CE ACTIVATOR MAX	Cask Ale Half Pint	48	£17.99	502662

Image	Glass Name	Used For	Case Size	Cost to Pub	K&N Code
	70Z TOUGHENED CONICAL CE @ 1/3 PINT	Cask Ale Third Pint	72	£38.29	502665
	20Z DIMPLE TANKARD CE	Cask Ale Pint	24	£26.87	502667
	100Z DIMPLE TANKARD CE	Cask Ale Half Pint	36	£25.82	502666
	DRAFT STEMMED BEER GLASS - 200Z CE (UNLINED)	Draft Craft Beer Pint (where branded is not available), Packaged Cider	24	£36.29	501991

UNBRANDED GLASSWARE POLICY





Image	Glass Name	Used For	Case Size	Cost to Pub	K&N Code
	TOUGHENED DRAFT 13.75OZ	Packaged Craft Beer	24	£23.33	502431
	RESERVA WINE GLASS 16.5OZ (LARGE)	Red Wine, Spritz Serves	24	£23.36	502671
	RESERVA WINE GLASS 12.3OZ (SMALL)	White Wine, Rose Wine (Red & Spritz also for Hungry Horse)	24	£23.76	502673
	WINE PUMP	Remove Air from Wine Bottle Once Open to Help Preserve it	1	£4.49	500481

Image	Glass Name	Used For	Case Size	Cost to Pub	K&N Code
	WINE STOPPER	Works with Wine Pump to Preserve Wine Bottle Once Open	2	£1.60	500378
	RESERVA FLUTE 8.5OZ (LINED)	Prosecco, Champagne, Fizz Cocktails	24	£22.14	502668
	MALDIVE PORT 4.4OZ	Sherry, Port	24	£11.93	502675
	BISTRO CUBATA GIN 22.25OZ	Gin & Tonic, Gin Cocktails	12	£23.60	502423

UNBRANDED GLASSWARE POLICY

Image	Glass Name	Used For	Case Size	Cost to Pub	K&N Code
	CALEDONIAN HIBALL 12.5OZ	Long Cocktails, Mocktails, Spirit & Mixer, Adult Soft Drinks (non Coca-Cola Products)	24	£8.46	502421
	CALEDONIAN ROCKS 9.3OZ	Neat Spirits	24	£17.07	502422
	CASABLANCA ROCKS 7.25OZ	Bombs	24	£8.88	502676
	1OZ (25ML) SHOT GLASS	25ml Shot	48	£7.00	502470

Image	Glass Name	Used For	Case Size	Cost to Pub	K&N Code
	RESERVA MARTINI 8.25OZ	Martini Cocktails	12	£21.17	502670
	BISTRO BRANDY 14OZ	Brandy	12	£14.58	502669
	BASE HANDLED IRISH COFFEE 10OZ	Liqueur Coffee, Mulled Wine	24	£19.70	502678
	TENNESSEE HANDLED JAR 15OZ	Homemade Lemonade	24	£23.85	501327

UNBRANDED GLASSWARE POLICY





Image	Glass Name	Used For	Case Size	Cost to Pub	K&N Code
	BISTRO JUG 1.8L	Water	6	£11.82	502679
	STUDIO JUG 1L	Cocktail Pitchers, Water	6	£7.44	502677
	10ML MONIN PUMP	To Dispense 10ml of Monin Syrup	5	£11.61	501383
	15ML MONIN PUMP	To Dispense 15ml of Monin Syrup	5	£15.93	501384

Image	Glass Name	Used For	Case Size	Cost to Pub	K&N Code
	125ML STAINLESS STEEL MEASURE	Measuring 125ml Wine	1	£3.15	500552
	175ML STAINLESS STEEL MEASURE	Measuring 175ml Wine	1	£3.62	500483
	250ML STAINLESS STEEL MEASURE	Measuring 250ml wine	1	£5.04	500492
	25ML SPIRIT MEASURE	Measuring 25ml Spirit	1	£1.26	500393

UNBRANDED GLASSWARE POLICY

Image	Glass Name	Used For	Case Size	Cost to Pub	K&N Code
	50ML SPIRIT MEASURE	Measuring 50ml Spirit	1	£1.58	500445
	METAL TONGS	Handling Fruit and Ice	1	49p	500429
	RENOVATE	Glass Washing Machine	1 x 5kg	£12.80	500739
	CABINET GLASS WASH DET	Glass Washing Machine	2 x 5L	£10.37	501070

Image	Glass Name	Used For	Case Size	Cost to Pub	K&N Code
	CABINET RINSE AID	Glass Washing Machine	2 x 5L	£12.41	501071
	QUASH INTRO PACK	Removing Lipstick from Glasses	1	£10.02	501188
	QUASH REFILL	Removing Lipstick from Glasses	1	£3.51	501189
	QUASH SPONGE REFILL	Removing Lipstick from Glasses	6	£8.29	501190

BEER

BRANDED BEER GLASSWARE CODES – TO BE USED FOR DRAUGHT ONLY

- Abbot Ale Pint – **502528**
- Amstel Pint – **501881**
- Aspall Pint & Half Pint – contact **Martin.Webb@molsoncoors.com**
- Beavertown Pint – **502609**
- Birra Moretti Pint – **502590**
- Birra Moretti Half Pint – **502157**
- BrewDog – use for Lost Lager and Punk IPA – **502695**
- Camden Pint – contact **Alex.Boyles@camdentownbrewery.com**
- Carling Pint – **500098**
- Carling Half Pint – **502693**
- Carlsberg Danish Pilsner Pint – use unbranded Senator 20 oz (57cl) CE Activator Max – **502663**
- Carlsberg Danish Pilsner Half Pint – use unbranded Senator 10oz (28cl) CE Activator Max – **502664**
- Coors Light Pint – **502213**
- Coors Light Half Pint – **502144**
- Estrella Damm Pint & Half Pint – contact **Ben.Henry@marstons.co.uk**
- Foster's Pint – **502587**
- Greene King IPA Pint – **501277**
- Guinness Pint – **500800**
- Hop House 13 Pint – **502508**
- John Smith's Pint – **502591**
- Maltsmiths Pint – contact **David.Bearder@heineken.co.uk**
- Peroni Pint – **502152**
- Peroni Half Pint – **502153**
- San Miguel Pint – **500795**
- San Miguel Half Pint – **502699**
- Stella Artois Chalice Pint – **500806**
- Stella Artois Chalice Half Pint – **500807**
- Strongbow/Strongbow Dark Fruit Pint – **500799**
- Tennent's Pint – contact **TennentsComOps@tennents.com**
- Thatchers Pint – **502155**
- Thatchers Half Pint – **502156**

* For any beers that do not have branded glassware, or branded glassware is unavailable, please use unbranded in line with your policy

** All beers are subject to availability

DRAUGHT LAGER



METHOD

1. Use a clean and cool pint or half pint glass
2. Where relevant, use the correct branded glass. If branded is not available, use unbranded in line with your glassware policy
3. Hold base of glass at a 45° angle just below the tap
4. Making sure the tap does not touch the liquid in the glass, open tap fully in one smooth action and allow the liquid to flow down the inside of the glass
5. Straighten glass gradually as it fills, ensuring spout remains above the surface of the head and present the glass to the Customer with the brand logo facing the Customer

Glassware:

See Branded Beer Glassware Page



PACKAGED LAGER

METHOD

1. Use a clean and cool 10oz Senator CE Activator Max
2. Take the relevant packaged lager bottle from the fridge, making sure it is fully chilled
3. Remove the bottle top
4. Pour approximately half of the glass
5. Serve the glass and remainder of the bottle to the Customer

Glassware:

10oz Senator CE Activator Max



CRAFT BEER

METHOD

1. Use a clean and cool Toughened Draft glass 13.75oz
2. Take the relevant packaged craft beer bottle from the fridge, making sure it is fully chilled
3. Remove the bottle top and pour approximately half of the glass
4. Serve the glass and remainder of the bottle to the Customer
5. Knowledge – with the current trend around Craft Beer, it is important to serve the bottle to the Customer so that they can read about the beer and supplier

Glassware:

Toughened Draft glass 13.75oz



GUINNESS

METHOD

1. Use a clean and cool Guinness-branded glass
2. Hold the glass under the tap at a 45° angle but do not let the tap spout touch the glass
3. Pull the handle forward until it is horizontal and fill the glass to between 15mm and 20mm (about $\frac{3}{4}$ of an inch) from the top (Never put the tap spout into the Guinness)
4. Leave the surge to settle (for approx. 2 minutes)
5. Top the glass up by pushing the tap handle backwards until the head is just over the glass. Do not let the stout overflow, and never use a spatula to level the head. Present the pint with the brand logo facing the Customer

Glassware:

See Branded Beer Glassware Page



CASK ALE (LONG SPOUT)

METHOD

1. Use a clean and cool pint or half pint glass. GK IPA should always be served in a GK IPA glass, all other ales should be served in an unbranded glass
2. Hold the glass at the bottom, vertically, and place the spout into the glass with the sparkler touching the bottom. The pump should be pulled with sparkler starting at the bottom, raising the spout as the glass is filled, but always kept below the head of the beer. Keep pulls firm and smooth until the glass is full
3. Allow to settle and top up if necessary, still keeping the sparkler below the head
4. Aim for a 10mm deep head
5. Serve to the Customer with the brand logo facing the Customer.

Glassware:

See Branded Beer Glassware Page



CASK ALE (SHORT SPOUT)

METHOD

1. Use a clean and cool pint or half pint glass. GK IPA should always be served in a GK IPA glass, all other ales should be served in an unbranded glass
2. Hold the glass at a 45° angle, just below the tap
3. Making sure the glass does not touch the spout, pull the handle firmly and smoothly and allow the beer to flow down the inside of the glass
4. Straighten the glass gradually as it fills, ensuring the spout remains above the head surface until it reaches the brim of the glass and aim for a 10mm deep head
5. Serve to the Customer with the brand logo facing the Customer.

Glassware:

See Branded Beer Glassware Page

CIDER

THE RIGHT GARNISH FOR THE RIGHT CIDER

Packaged cider should be garnished with the following fruit, unless Customer preference is otherwise

STRAWBERRIES OR RASPBERRIES

- BULMERS RED BERRIES
- KOPPARBERG MIXED FRUIT (4% & 0%)
- OLD MOUT BERRIES & CHERRIES (0%)
- OLD MOUT STRAWBERRY & POMEGRANATE
- SKÅL FOREST BERRIES
- BROTHERS STRAWBERRIES & CREAM



ORANGE

- BROTHERS RHUBARB & CUSTARD
- KOPPARBERG PASSION FRUIT
- OLD MOUT PASSION FRUIT & APPLE

LIME

- KOPPARBERG STRAWBERRY & LIME
- OLD MOUT KIWI & LIME
- SKÅL STRAWBERRY & LIME
- BROTHERS PARMA VIOLET

PINK GRAPEFRUIT

- SKÅL RHUBARB & PINK GRAPEFRUIT
- REKORDERLIG BOTANICALS RHUBARB, LEMON & MINT
- THATCHERS ROSE

NO GARNISH

- BULMERS ORIGINAL
- KOPPARBERG PEAR
- ORCHARD PIG REVELLER
- STOWFORD PRESS LOW ALCOHOL
- THATCHERS HAZE

Availability subject to Brand; see stocking policy



PACKAGED CIDER

INGREDIENTS

- Packaged Cider
- Ice
- Relevant garnish

GARNISH

- Fruit cider – see Cider Garnish Table
- Apple/Pear – no garnish

GLASSWARE

- 20oz Draft Stemmed Beer Glass CE **or** 20oz Senator CE Activator Max

METHOD

1. Use a clean and cool 20oz Draft Stemmed Beer Glass CE **or** 20oz Senator CE Activator Max
2. Fill glass at least 3/4 with ice
3. Part pour cider
4. Add relevant garnish
5. Serve glass and remainder of bottle to Customer



DRAUGHT CIDER

METHOD

1. Take a cool, clean pint or half pint glass
2. Where relevant, use the correct branded glass. If branded is not available, use unbranded in line with your glassware policy
3. Hold base of glass at a 45° angle, just below the tap
4. Making sure the tap does not touch the liquid in the glass, open tap fully in one smooth action and allow the liquid to flow down the inside of the glass
5. Straighten glass gradually as it fills, ensuring spout remains above the surface of the head and present the glass to the Customer with the brand logo facing the Customer

Glassware:

See Branded Beer Glassware Page

SPIRITS



THE RIGHT GARNISH FOR THE RIGHT SPIRIT

Spirits should be garnished with the following fruit, unless Customer preference is otherwise



LIME

- BOMBAY SAPPHIRE
- BROOKLYN
- GORDON'S
- SIPSMITH LONDON DRY
- TANQUERAY
- ZYMURGORIUM SWEET VIOLET GIN LIQUEUR
- KOPPARBERG STRAWBERRY & LIME GIN (LIME & STRAWBERRY GARNISHES)

STRAWBERRIES OR RASPBERRIES

- BEEFEATER PINK
- GORDON'S PINK
- POETIC LICENSE STRAWBERRIES & CREAM PICNIC
- WHITLEY NEILL RASPBERRY
- MOR WILD BERRIES
- WARNER'S RASPBERRY
- KOPPARBERG MIXED FRUIT GIN
- VERANO WATERMELON



LEMON

- BOTANIST
- SIPSMITH LEMON DRIZZLE
- WARNER'S HONEYBEE
- WARNER'S ELDERFLOWER
- LONEWOLF CLOUDY LEMON

PINK GRAPEFRUIT

- BROCKMANS
- CHASE PINK GRAPEFRUIT
- GREEN'S LANE
- LITTLE BIRD
- MONKEY 47
- TANQUERAY 10
- WHITLEY NEILL PINK GRAPEFRUIT

ORANGE

- BEEFEATER
- BOË VIOLET
- TANQUERAY FLOR DE SEVILLA
- WARNER'S RHUBARB
- WHITLEY NEILL RHUBARB & GINGER
- BEEFEATER BLOOD ORANGE
- ROKU
- SIPSMITH ORANGE & CACAO

CUCUMBER

- HENDRICK'S
- MARTIN MILLER'S
- HENDRICK'S MIDSUMMER SOLSTICE

All vodka, rum, cognac, amaretto, whisk(e)y & liqueurs served with mixer.

Also served with lime

Availability subject to Brand; see stocking policy



GIN & TONIC

INGREDIENTS

- 25/50ml* relevant spirit
- Relevant tonic
- Ice
- 1 wedge/slice relevant garnish

* (35ml selected pubs)

GARNISH

- See Spirits Garnish Table

GLASSWARE

- Gin Balloon glass

METHOD

1. Use a clean & cool Gin Balloon glass
2. Fill glass at least 3/4 with ice
3. Pour spirit
4. Tonic – ask Customer's preference for part pour or no pour
5. Garnish with relevant fruit and serve to Customer



SPIRIT & MIXER (NOT G&T)

INGREDIENTS

- 25/50ml* relevant spirit
- Relevant mixer
- Ice
- 1 lime wedge

*(35ml selected pubs)

GARNISH

- 1 lime wedge

GLASSWARE

- Caledonian Hiball

METHOD

1. Use a clean & cool Caledonian Hiball glass
2. Fill glass at least 3/4 with ice
3. Pour spirit
4. Add mixer
 - Draught mixer/carton juices = full pour (approx. inch from top of glass – see image)
 - Packaged mixer = ask Customer's preference for part pour or no pour
5. Garnish with lime and serve to Customer



NEAT SPIRIT

METHOD

1. When Customer places order, ask how they would like their spirit served. A few common options that you may hear are:
 - Neat (no ice)
 - On the rocks (with ice)
 - Dash of water
2. Use a clean and cool Caledonian Rocks glass
3. If Customer requests ice, add a couple of cubes of ice
4. Pour measure of relevant spirit into glass (25/50ml*)
5. If Customer requests dash of water, add no more than 5ml dash of cold water (from tap or bottle at Customer's request)
6. Serve to Customer

Glassware:

Caledonian Rocks

*(35ml selected pubs)



SHOTS AND BOMBS

METHOD

Shots:

1. Use a clean and cool Shot glass
2. Pour spirit into Shot glass – check whether Shot glass has a line. If there is a line, make sure you pour to line. If there is no line, pour to brim of glass
3. Serve to Customer

Bombs:

1. Use a clean and cool Casablanca Rocks 7.25oz and Shot glass
2. Fill Shot glass with relevant spirit
3. Pour 1/2 can of Red Bull into Rocks glass
4. Carefully place Shot glass into Rocks glass
5. Serve to Customer

Glassware:

Casablanca Rocks 7.25oz

25ml Shot glass (or 35ml Shot glass where relevant)

COCKTAILS



PORNSTAR MARTINI

INGREDIENTS

- 125ml Ketel One Pornstar Martini
- 25ml G&G Italian Sparkling Wine
- Ice
- 1 lime wheel

GARNISH

- 1 lime wheel

GLASSWARE

- Reserva Martini 8.25oz
- 25ml Shot glass

METHOD

1. Add 125ml Ketel One Pornstar Martini into cocktail shaker with ice and shake
2. Strain into Martini glass
3. Garnish with a lime wheel on edge of glass
4. Add 25ml G&G Italian Sparkling Wine to shot glass
5. Serve both to Customer

VODKA RED BULL (GLASS)

INGREDIENTS

- 50ml Smirnoff vodka
- 1 x 250ml Red Bull can (Original or Sugar Free)
- Ice
- 1 lime wedge

GARNISH

- 1 lime wedge

GLASSWARE

- Caledonian Hiball

METHOD

1. Use a clean and cool Caledonian Hiball
2. Fill glass at least 3/4 with ice
3. Add 50ml Smirnoff vodka
4. Add 250ml Red Bull can (Original or Sugar Free)
5. Garnish with lime and serve to Customer





VODKA RED BULL (PITCHER)

INGREDIENTS

- 100ml Smirnoff vodka
- 2 x 250ml Red Bull cans (Original or Sugar Free)
- Ice
- 2 lime wedges

GARNISH

- 2 lime wedges

GLASSWARE

- Studio Jug 1L
- Caledonian Hiballs

METHOD

1. Use a clean and cool 1L pitcher
2. Fill pitcher at least 3/4 with ice
3. Add 100ml Smirnoff vodka
4. Add 2 x 250ml Red Bull cans and stir well, ensuring liquid is fully mixed
5. Garnish with lime and serve to customer with Caledonian Hiballs



SEX ON THE BEACH (GLASS)

INGREDIENTS

- 25ml Smirnoff vodka
- 25ml Archers Peach
- 100ml orange juice
- 100ml cranberry juice
- Ice
- 1 orange slice

GARNISH

- 1 orange slice

GLASSWARE

- Caledonian Hiball

METHOD

1. Use a clean and cool Caledonian Hiball
2. Fill glass at least 3/4 with ice
3. Add 25ml Smirnoff vodka and 25ml Archers Peach
4. Add 100ml orange juice and 100ml cranberry juice
5. Garnish with orange and serve to Customer



SEX ON THE BEACH (PITCHER)

INGREDIENTS

- 50ml Smirnoff vodka
- 50ml Archers Peach
- 250ml orange juice
- 250ml cranberry juice
- Ice
- 2 orange slices

GARNISH

- 2 orange slices

GLASSWARE

- Studio Jug 1L
- Caledonian Hiballs

METHOD

1. Use a clean and cool 1L pitcher
2. Fill pitcher at least 3/4 with ice
3. Add 50ml Smirnoff, 50ml Archers Peach, 250ml orange juice and 250ml cranberry juice
4. Stir well, ensuring liquid is fully mixed
5. Garnish with orange and serve to Customer with Caledonian Hiballs



CLASSIC WOO WOO (GLASS)

INGREDIENTS

- 25ml Smirnoff vodka
- 25ml Archers Peach
- 200ml cranberry juice
- Ice
- 1 lime wedge

GARNISH

- 1 lime wedge

GLASSWARE

- Caledonian Hiball

METHOD

1. Use a clean and cool Caledonian Hiball
2. Fill glass at least 3/4 with ice
3. Add 25ml Smirnoff vodka and 25ml Archers Peach
4. Add 200ml cranberry juice
5. Garnish with lime and serve to Customer



CLASSIC WOO WOO (PITCHER)

INGREDIENTS

- 50ml Smirnoff vodka
- 50ml Archers Peach
- 500ml cranberry juice
- Ice
- 2 lime wedges

GARNISH

- 2 lime wedges

GLASSWARE

- Studio Jug 1L
- Caledonian Hiballs

METHOD

1. Use a clean and cool 1L pitcher
2. Fill pitcher at least 3/4 with ice
3. Add 50ml Smirnoff vodka, 50ml Archers Peach and 500ml cranberry juice
4. Stir well, ensuring liquid is fully mixed
5. Garnish with lime and serve to Customer with Caledonian Hiballs



GODFATHER (GLASS)

INGREDIENTS

- 25ml Jack Daniel's
- 25ml Disaronno
- 200ml Coca-Cola postmix
- Ice
- 1 lime wedge

GARNISH

- 1 lime wedge

GLASSWARE

- Caledonian Hiball

METHOD

1. Use a clean and cool Caledonian Hiball
2. Fill glass at least 3/4 with ice
3. Add 25ml Jack Daniel's and 25ml Disaronno
4. Top up with Coca-Cola postmix
5. Garnish with lime and serve to Customer

GODFATHER (PITCHER)

INGREDIENTS

- 50ml Jack Daniel's
- 50ml Disaronno
- 500ml Coca-Cola postmix
- Ice
- 2 lime wedges

GARNISH

- 2 lime wedges

GLASSWARE

- Studio Jug 1L
- Caledonian Hiballs

METHOD

1. Use a clean and cool 1L pitcher
2. Fill pitcher at least 3/4 with ice
3. Add 50ml Jack Daniel's, 50ml Disaronno and 500ml Coca-Cola postmix
4. Stir well, ensuring liquid is fully mixed
5. Garnish with lime and serve to Customer with Caledonian Hiballs





APEROL SPRITZ

INGREDIENTS

- 50ml Aperol
- 75ml G&G Italian Sparkling Wine
- 25ml soda water
- Ice
- 1 orange slice

GARNISH

- 1 orange slice

GLASSWARE

- Reserva Wine Glass
16.5OZ (large)

METHOD

1. Use a clean and cool Reserva Wine Glass 16.5OZ (large)
2. Fill glass at least 3/4 with ice
3. Add 50ml Aperol and 75ml Italian Sparkling Wine
4. Top up with 25ml soda water
5. Garnish with orange and serve to Customer



VIOLET SPRITZ

INGREDIENTS

- 50ml Boe Violet Gin
- 50ml G&G Italian Sparkling Wine
- 100ml Schweppes postmix lemonade
- Ice
- 1 grapefruit slice

GARNISH

- 1 grapefruit slice

GLASSWARE

- Gin Balloon glass

METHOD

1. Use a clean and cool Gin Balloon glass
2. Fill glass at least 3/4 with ice
3. Add 50ml Boe Violet Gin and 50ml G&G Italian Sparkling Wine
4. Top up with 100ml Schweppes postmix lemonade
5. Garnish with grapefruit and serve to Customer



BERRY SPRITZ

INGREDIENTS

- 50ml Gordon's Pink Gin
- 50ml G&G Italian Sparkling Wine
- 100ml Schweppes postmix lemonade
- Ice
- 1 strawberry sliced

GARNISH

- 1 sliced strawberry

GLASSWARE

- Gin Balloon glass

METHOD

1. Use a clean and cool Gin Balloon glass
2. Fill glass at least 3/4 with ice
3. Add 50ml Gordon's Pink Gin and 50ml Italian Sparkling Wine
4. Top up with 100ml Schweppes postmix lemonade
5. Garnish with strawberry and serve to Customer



BLOOD ORANGE SPRITZ

INGREDIENTS

- 50ml Beefeater Blood Orange Gin
- 50ml G&G Italian Sparkling Wine
- 100ml Schweppes postmix lemonade
- Ice
- 1 orange slice

GARNISH

- 1 orange slice

GLASSWARE

- Gin Balloon glass

METHOD

1. Use a clean and cool Gin Balloon glass
2. Fill glass at least 3/4 with ice
3. Add 50ml Beefeater Blood Orange Gin and 50ml G&G Italian Sparkling Wine
4. Top up with 100ml Schweppes postmix lemonade
5. Garnish with orange and serve to Customer



RUM SIGNATURE SERVE

INGREDIENTS

- 50ml Bacardi Rum
- 200ml bottle of Coca-Cola Signature Herbal Mixer
- Ice
- 1 lime wedge

GARNISH

- 1 lime wedge

GLASSWARE

- Caledonian Hiball

METHOD

1. Use a clean and cool Caledonian Hiball
2. Fill glass at least 3/4 with ice
3. Add 50ml Bacardi Rum
4. Coca-Cola Signature Herbal Mixer – ask Customer's preference for part pour or no pour
5. Garnish with lime and serve to Customer



WHISKY SIGNATURE SERVE

INGREDIENTS

- 50ml Copper Dog Whisky
- 200ml bottle of Coca-Cola Signature Spicy Mixer
- Ice
- 1 lime wedge

GARNISH

- 1 lime wedge

GLASSWARE

- Caledonian Hiball

METHOD

1. Use a clean and cool Caledonian Hiball
2. Fill glass at least 3/4 with ice
3. Add 50ml Copper Dog Whisky
4. Coca-Cola Signature Spicy Mixer – ask Customer's preference for part pour or no pour
5. Garnish with lime and serve to Customer



PORNSTAR BOMB

INGREDIENTS

- 25ml Tails Pornstar Martini
- 50ml G&G Italian Sparkling Wine

GARNISH

- N/A

GLASSWARE

- Casablanca Rocks 7.25oz
- 25ml Shot glass

METHOD

1. Use a clean and cool Casablanca Rocks glass 7.25oz
2. Fill Shot glass with 25ml Tails Pornstar Martini
3. Pour 50ml G&G Italian Sparkling Wine into Rocks glass
4. Carefully place Shot glass into Rocks glass
5. Serve to Customer

MOCKTAILS



VIRGIN APPLE MOJITO

INGREDIENTS

- 15ml freshly squeezed lime juice
- 25ml sugar syrup
- 100ml apple juice
- 50ml soda water
- Ice
- 1 lime wedge
- 2 mint sprigs

GARNISH

- 1 lime wedge
- 2 mint sprigs

GLASSWARE

- Caledonian Hiball

METHOD

1. Use a clean and cool Caledonian Hiball
2. Fill glass at least 3/4 with ice
3. Add 15ml of lime juice by squeezing half a fresh lime into glass and then add 25ml sugar syrup
4. Add 100ml apple juice and 50ml soda water
5. Garnish with lime and mint and serve to Customer



ELDERFLOWER COOLER

INGREDIENTS

- 25ml Elderflower cordial
- 200ml bottle Canada Dry Ginger Ale
- 50ml soda water
- Ice
- 1 lemon wedge

GARNISH

- 1 lemon wedge

GLASSWARE

- Caledonian Hiball

METHOD

1. Use a clean and cool Caledonian Hiball
2. Fill glass at least 3/4 with ice
3. Add 25ml Elderflower cordial and 50ml soda water
4. Add 200ml bottle of Canada Dry Ginger Ale
5. Garnish with lemon and serve to Customer



FRESH HOMEMADE LEMONADE

INGREDIENTS

- 40ml Monin Cloudy Lemonade Syrup
- 200ml soda water
- Ice
- 1 lemon wedge

GARNISH

- 1 lemon wedge

GLASSWARE

- Caledonian Hiball
- 10ml pump

METHOD

1. Use a clean and cool Caledonian Hiball
2. Fill glass at least 3/4 with ice
3. Add 40ml (4 pumps) of Monin Cloudy Lemonade Syrup
4. Top up with 200ml soda water
5. Garnish with lemon and serve to Customer



ST CLEMENT'S

INGREDIENTS

- 100ml orange juice
- 200ml bottle Schweppes Bitter Lemon
- Ice
- 1 lemon slice

GARNISH

- 1 lemon slice

GLASSWARE

- Caledonian Hiball

METHOD

1. Use a clean and cool Caledonian Hiball
2. Fill glass at least 3/4 with ice
3. Add 100ml orange juice
4. Add 200ml bottle Schweppes Bitter Lemon
5. Garnish with lemon and serve to Customer



TRADITIONAL LEMONADE (KILNER JAR)

INGREDIENTS

- 500ml Monin Cloudy Lemonade Syrup
- 2.5ltr water
- 1 whole lemon cut into wedges

GARNISH

- 1 whole lemon cut into wedges

GLASSWARE

- Nantucket Punch Barrel 4.5ltr
- Acacia Punch Barrel

METHOD

1. Use a clean and cool Nantucket Punch Barrel 4.5ltr
2. Add 500ml Monin Cloudy Lemonade Syrup and 2.5ltr water
3. Cut up 1 whole lemon into wedges and add to barrel and stir well
4. To serve, unclip jar lid, open the tap and dispense into Tennessee Handled Jar (with at least 1/3 ice and lemon garnish)
5. At the end of service, re-clip the jar lid and refrigerate

SOFT DRINKS

THE RIGHT GARNISH FOR THE RIGHT SOFT DRINK

Soft drinks should be garnished with the following fruit, unless Customer preference is otherwise

LIME

- CRANBERRY JUICE
- COCA-COLA ZERO SUGAR
- DIET COKE
- DALSTON'S CHERRYADE
- ALL GINGER BEER
- J2O APPLE & RASPBERRY
- J2O ORANGE & PASSION FRUIT
- J2O SPRITZ PEAR & RASPBERRY
- LUSCOMBE RASPBERRY CRUSH
- ALL RED BULL
- R WHITE'S RASPBERRY LEMONADE
- SPRITE NO ADDED SUGAR
- CRAFTED MANGO & PASSION FRUIT
- FROBISHERS APPLE & RASPBERRY
- FROBISHERS APPLE & MANGO

ORANGE

- ORANGE JUICE
- J2O SPRITZ PEACH & APRICOT
- SAN PELLEGRINO ARANCIATA
- ORANGINA
- FANTA
- FROBISHERS ORANGE & PASSION FRUIT



LEMON

- COCA-COLA (LIME OR LEMON GARNISH)
- FENTIMANS ROSE LEMONADE
- J2O APPLE & MANGO
- LUSCOMBE ELDERFLOWER BUBBLY
- SAN PELLEGRINO LIMONATA
- R WHITE'S TRADITIONAL LEMONADE
- DALSTON'S LEMONADE
- FENTIMANS LEMONADE
- SCHWEPPE'S LEMONADE
- DR PEPPER ZERO SUGAR
- CRAFTED BLUEBERRY & BLACKBERRY

NO GARNISH

- APPLETISER
- BOTTLED WATER
- CARTON APPLE JUICE
- IRN-BRU & DIET IRN-BRU
- VIMTO



Availability subject to Brand; see stocking policy



COCA-COLA POSTMIX

INGREDIENTS

- Coca-Cola postmix (large: 16oz of liquid or regular: 13oz of liquid)
- Ice
- Relevant garnish

GARNISH

- Coca-Cola: lemon or lime
- Diet Coke / Zero Sugar: lime

GLASSWARE

- 22oz branded glass
- 16oz branded glass

METHOD

1. Use a clean and cool Coca-Cola branded glass
2. Fill glass 1/3 with ice (if Customer requests no ice, ensure you top up the glass free of charge)
3. Dispense Coca-Cola postmix via relevant portion-controlled button or hand bar valve
4. Garnish with relevant fruit
5. Serve to Customer



COCA-COLA PACKAGED

INGREDIENTS

- Relevant Coca-Cola bottle
- Ice
- Relevant garnish

GARNISH

- Coca-Cola: lemon or lime
- Diet Coke / Zero Sugar: lime

GLASSWARE

- 16oz branded glass

METHOD

1. Use a clean and cool Coca-Cola branded glass
2. Fill glass 1/3 with ice
3. Part pour Coke
4. Garnish with relevant fruit
5. Serve to Customer with remainder of bottle, making sure the bottle logo is facing the Customer



CARTON JUICES

INGREDIENTS

- Relevant carton juice
- Ice
- Relevant garnish

GARNISH

- See Soft Drinks Garnish Table

GLASSWARE

- Caledonian Hiball

METHOD

1. Use a clean and cool Caledonian Hiball
2. Fill glass 1/3 with ice
3. Top up with relevant carton juice (approx. inch from top of glass - see image)
4. Garnish with relevant fruit
5. Serve to Customer



RED BULL

INGREDIENTS

- 1. can Red Bull
- Ice
- 1 lime wedge

GARNISH

- 1 lime wedge

GLASSWARE

- Caledonian Hiball

METHOD

1. Use a clean and cool Caledonian Hiball glass
2. Fill glass 1/3 with ice
3. Top up with Red Bull
4. Garnish with lime
5. Serve to Customer



OTHER PACKAGED SOFTS

INGREDIENTS

- Relevant packaged soft drink
- Ice
- Relevant garnish

GARNISH

- See Soft Drinks Garnish Table

GLASSWARE

- Caledonian Hiball

METHOD

1. Use a clean and cool Caledonian Hiball
2. Fill glass 1/3 with ice
3. Top up with the packaged soft drink
4. Garnish with relevant fruit
5. Serve to Customer

WINE



WINE (BY THE BOTTLE)

METHOD

1. Take bottle of wine the Customer has requested or you have recommended. If it's a white or a rosé, take chilled bottle from fridge; for reds, take bottle from shelf/bar
2. Show bottle to Customer so they can confirm that it is the bottle they would like
3. Open bottle: if a screw cap, unscrew and remove cap. For wines with corks, remove foil capsule and then, using corkscrew or waiter's friend, remove cork
4. For white and rosé wines, place in wine cooler, if available
5. Ask how many glasses the Customer would like and check glasses are cool and clean. Small wine glasses for white and rosé wines, large wine glasses for red

Glassware:

Reserva Wine Glass 12.3oz (small) – white/rosé wine
Reserva Wine Glass 16.5oz (large) – red wine



WINE (BY THE GLASS)

METHOD

1. If Customer has requested white or rosé, use bottle from fridge and for reds use bottle on bar/shelf. If a new bottle needs to be opened, follow steps from the 'Wine (By the Bottle)' page
2. Choose relevant glass for the wine (small wine glass for white and rosé wine, large wine glass for red wine), checking glass is clean and cool
3. Confirm which size serving the Customer would like (125ml, 175ml or 250ml) and use jigger to measure out relevant amount
4. Pour into glass, making sure there is no spillage on outside of glass before serving to the Customer
5. Use wine hand pump to remove air from bottle and place white/rosé back in fridge and red back on shelf/bar

Glassware:

Reserva Wine Glass 12.3oz (small)

Reserva Wine Glass 16.5oz (large)

Wine pump

Wine stopper



SPARKLING (BY THE BOTTLE)

METHOD

1. Take a chilled bottle of Prosecco/Champagne from fridge – ideal temperature 8-12°C (approx. 3 hrs in fridge)
2. Remove foil capsule and loosen wire cage, enough to fit over lip of bottle
3. Keep your hand holding both cork and cage in place. Hold bottle at 45° angle (taking care not to point at anyone) and rotate base of bottle while holding cork and cage firmly. Keep rotating bottle to ease cork out, slowly to avoid a loud 'pop'
4. Once cork has been removed, keep bottle at 45° angle for a few seconds so the pressure escapes without wine spilling out
5. Place bottle into a wine cooler, if available, and ask how many glasses the Customer would like, taking relevant number of cool and clean flutes

Glassware:

Reserva Flûte 8.5oz (lined)



SPARKLING (MINI PROSECCO)

METHOD

1. Take a chilled bottle of Mini Prosecco from fridge – ideal temperature 8-12°C (approx. 3 hrs in fridge)
2. Remove foil capsule and twist off lid, placing bottle lid in bin
3. Take clean and cool lined flute
4. Part pour approx. 1/4 of glass of Prosecco, following steps from Sparkling (By the Glass)
5. Serve glass and remainder of bottle to Customer

Glassware:

Reserva Flute 8.5oz (lined)



SPARKLING (BY THE GLASS)

METHOD

1. Take a chilled bottle of Prosecco from fridge – ideal temperature 8-12°C (approx. 3 hrs in fridge)
2. If not already open, follow steps from the Sparkling (By the Bottle) page
3. Use a cool and clean lined flute
4. Pour a 125ml measure of Prosecco into flute to the measured line
5. Tilt glass to its side, pour liquid down inside of glass slowly to minimise head and maintain bubbly texture. Serve to Customer

Glassware:

Reserva Flute 8.5oz (lined)

SEASONAL